THE SANDBAR TIMES

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Scarborough Beach, WESTERN AUSTRALIA — ***November 2026***

THE SPIEL

Welcome to **The Sandbar Scarborough Beach!!** We were born on Saturday 31st August 2013 at 10:03am. In September/October 2016 we underwent significant renovations, which included creating a new function room…replacing the old Torch Bar.

A new kitchen and main bar was also created. We are locally owned and operated here at The Sandbar…with the owner and majority of our team living amongst the Scarborough community.

Thanks so much for stopping by The Sandbar, please feel free to let us know about your experience…

The Team at The Sandbar Scarborough Beach

JUST GRAZING

Mixed Mount Zero Olives *(v, gf)* 11.0
(marinated in chili & lemon)

Cheese & Garlic Flat Bread *(v, gfo)* 19.5
(garlic, rosemary, mozzarella, parmesan, sea salt)

Oysters, Tasmania *(gf)* 36.0 1/2doz or 66.0 doz
(freshly shucked w shallot dressing or kilpatrick)

Shark Bay Barramundi Sliders *(2)* 23.0
(lemon marinade, coleslaw, pickle, red onion, brioche bun, lemon)

Sweetcorn & Manchego Croquettes *(v, n)* 22.0
(with romesco sauce)

Crispy Fried Squid *(gf)* 26.0
(local squid, lemon, harissa mayo, fresh chilli)

Yum Yum Wings *(gfo)* 26.0
(korean fried chicken wings, gochujang sauce)

Fish Tacos *(2)* 27.0
(coopers beer battered pilbra mackerel, cabbage, tomato salsa, jalapeno, sour cream) (add an extra taco +13.50)

Chicken Tacos (2) 26.0
(grilled chicken, cabbage, tomato salsa, jalapeno, sour cream) (add an extra taco +12.50)

Grazing Board *(n)* 67.0
(grilled chorizo, yum yum wings, sweetcorn & manchego croquettes, prosciutto, house turkish bread with pumpkin hummus)

ON THE SIDE

Chips with aioli 16.0
Wedges with sour cream & sweet chilli 17.0
Sweet potato chips with aioli 17.0
Sauteed Broccolini, caper dressing, slivered almonds *(v, n)* 18.0
Greek Salad, crisp lettuce, cherry tomatoes, red onion, roasted capsicum, cucumber, danish feta and kalamata olives, with lemon dressing 18.0

PIZZA FROM THE FIRE

Hey Margherita *(v, gfo)* 31.0
(tomato sauce, buffalo mozzarella, basil, grana padano)

Telling Porkies *(gfo)* 33.0
(tomato sauce, mozzarella, sopressa salami, roasted peppers, olives)

Sandgroper *(gfo)* 33.0
(tomato sauce, rocket, mozzarella, baharat spiced lamb, eggplant, red onion, pickled peppers, yoghurt)

The Sandbar *(gfo)* 33.0
(bacon, chorizo, red onion, roasted garlic and aleppo pepper potatoes, sriracha mayo, chopped parsley)

Bodgies & Widgies *(gfo)* 33.0
(smokey bbq sauce, mozzarella, pulled beef brisket, chicken, bacon, pepperoni)

The Snakepit *(gfo)* 36.0
(local garlic prawns, cherry tomato, red onion, basil, mozzarella, creamy garlic base)

Sea Salt *(v, gfo, n)* 33.0
(mixed mushrooms, mozzarella, thyme, pine nut, parmesan)

The Kool Korner *(gfo)* 32.0
(tomato sauce, mozzarella, pulled pork, ham, pineapple)

Green Room *(v, gfo)* 32.0
(basil pesto, buffalo mozzarella, pumpkin, caramelised onion, zucchini, rocket)

Pizza of the Day *(gfo)* MP
(please see specials board)

gluten free base available (6.0) | vegan cheese available (5.0)

Dear customers: as our homemade pizzas are a separate section to our main kitchen, pizza dishes will arrive when ready from the oven. Here at The Sandbar we love the idea of a sharing experience so dishes may arrive at different times

THE GREEN ROOM

Watermelon and Quinoa Salad 25.0
(feta, red onion, mint, seed mix, cucumber, spinach, lemon dressing)

Garlic Prawn & Paw Paw Salad *(n)* 30.0
(pawpaw, cherry tomato, snake beans, rocket, fried shallots, chilli peanuts, lime dressing)

Pork Belly Salad 28.0
(mesculin leaves, julienne carrots, cabbage slaw, beansprouts, rice noodles, sweet soy chilli dressing)

Thai Beef Salad *(gfo, n)* 33.0
(roast beef rump, mixed leaves, mint, coriander, cucumber, red onion, bean sprouts, chili peanuts, crispy noodles, asian dressing)

add some extras to your salads: chicken – 8.0 *or* **avocado – 6.0**

MAINBREAK

Fish of the Day MP
(please see specials board for today's locally caught fish)

Curry of the Day MP
(please see specials board for today's curry of the day)

Chilli Mussels *(gfo)* *(gf bread option +3)* 46.0
(kilo of south australian mussels, chilli, tomato sauce & grilled sourdough)

Crab & Chilli Spaghetti 46.0
(cherry tomato, garlic, white wine, spinach, parsley, butter, shallots, lemon & herbed pangrattato)

Fish & Chips *(gfo)* 36.0
(grilled or coopers beer battered pilbra mackerel, chips, leaf salad, tartare)

Chicken Parmigiana (or chicken schnitzel) 35.0
(prosciutto, mozzarella, chips, leaf salad)

250g Sirloin *(gf)* 49.0
(120 day grain fed riverine sirloin, mixed leaves, chips, pepper sauce) (add garlic prawns +12.0)

Scarboro Surf Club Steak Sanga *(gfo)* *(gf bread option +3)* 35.0
(grilled 150g MSA rump steak, peppery arugula with balsamic glaze, american mustard, savoury confit onions, fresh tomato, cheddar cheese & crispy shallots, served on toasted focaccia with chips)

Spicy Buffalo Chicken Burger 33.0
(potato bun, iceberg lettuce, tomato, red onion and pickles, crispy spicy crumbed chicken thigh, buffalo marinade and jalapeño ranch sauce)

The Sandbar Burger *(gfo)* *(gf bread option +3)* 34.0
(200g angus beef, cheese, tomato, iceberg lettuce, red onion, pickles, secret sauce, milk bun, chips)

Vegan Burger *(gfo)* *(gf bread option +3)* 32.0
(200g chickpea & green pea burger, vegan cheese, tomato, iceberg lettuce, red onion, pickles, secret sauce, potato bun, chips)

add some extras to your burgers: bacon, egg, pineapple – 4.0e

LIL' NIPPERS 19.0

(12YO AND UNDER)

CHICKEN NUGGETS & CHIPS
CHEESEBURGER & CHIPS (GFO)
HAM & CHEESE PIZZA
FISH & CHIPS (GFO)
SPAGHETTI BOLOGNAISE, PARMESAN CHEESE
KIDS VANILLA ICE CREAM with sauce (N) 2.5

LIFESAVERS

APPLE & RHUBARB CRUMBLE (N) 19.0
(with macadamia ice cream)

CHOCOLATE BROWNIE 19.0
(summer berry compote, raspberry coulis, vanilla bean ice cream)

HOMEMADE TIRAMISU 18.0
(with espresso soaked savoiardi biscuits, mascarpone cream & coca powder)

(v) – Vegetarian, (vo) – Veg Option, (gf) – Gluten Free, (gfo) Gluten Free Option (n) - Contains nuts

(please ask one of our friendly staff about these, & please make it known if you have any allergies)

All produce on this menu is proudly locally sourced through our trusted suppliers: Pezzano, Dardanup Butchering Company, Sealanes, Fins Seafood, M&J Chicken, Abhis Bread & The Grocer

ALL OUR SEAFOOD IS PROUDLY SOURCED FROM WITHIN AUSTRALIA THROUGH FINS SEAFOOD

SORRY, BUT WE DO NOT DO ITEMISED SPLIT BILLING

BEER - POURING

	SCHOONER *(425ml)*
CBCo Hazy XPA *(Marg. River, 4.5)*	12.0
Cheeky Monkey XPA *(Marg. River, 4.8)*	12.5
Coopers Draught *(SA, 4.2)*	11.5
Coopers Dark Ale *(SA, 4.5)*	11.5
Coopers Pale Ale *(SA, 4.5)*	11.5
Dingo Lager *(Baldivis, 4.5)*	12.0
Dingo Lager Mid *(Baldivis, 3.0)*	11.0
Eagle Bay West Coast Pilsner *(Eagle Bay, 4.5)*	12.5
Feral Hop Hog APA *(Swan Valley, 5.8)*	13.0
Feral Smalls Hazy Mid *(Swan Valley, 3.3)*	11.5
Guinness (4.2, Pint)	16.0
Guest Beer *(please see specials board for today's local drop)*	MP
MRBC Drift XPA *(Margaret River, 4.2)*	11.5
Nail New World Pale Ale *(Bassendean, 4.7)*	12.5
Sapporo *(Japan, 5.0)*	14.5

BEER - STUBBIES/CANS

Balter Cerveza *(Qld, 4)*	10.5
CBCo IPA can *(Margaret River, 6.5)*	13.0
CBCo South West Sour *(Margaret River, 4.6)*	12.0
Coopers Dry 3.5 *(SA, 3.5)*	9.5
Coopers Premium Light *(SA, 2.9)*	9.0
Coopers Zero *(SA, <0.5)*	9.0
Easy Tiger can *(Baldivis, 0.5)*	8.5
Found Easy Light *(Subiaco, 2.7)*	11.0
Found Super Hazy *(Subiaco, 5.2)*	13.0
Gage Roads Single Fin can *(Palmyra, 4.5)*	11.0
Gage Roads Yeah Buoy can *(Palmyra, less than 0.5%)*	9.0
Matso's Mango Beer *(vf,gf) (Broome, 4.5)*	11.0
Nail MVP can *(Bassendean, 3.4)*	11.0
Nail Stout can *(Bassendean, 6)*	13.0
Two Bays 'GFB' *(Gluten Free, Vic, 4)*	12.0

CIDER/OTHER - POURING

CBCo 'Bertie' Apple Cider *(Marg. River, 4.6)*	12.5
CBCo 'Bertie' Ginger Beer *(gf) Marg. River, 4)*	15.0

CIDER/OTHER - CANS

El Jimador Tequila Spritz *(4.8)*	15.5
Funk 'Perth Cider' *(Swan Valley, 4.8)*	13.0
Hard Rated *(Alcoholic Lemon, 4.5)*	14.0
Gage Roads 'Pinky Sunset' *(Palmyra, 4.5)*	12.0
SoLT 'Finger Lime' Seltzer *(Subiaco, 5.0)*	12.0
Somersby Pear *(UK, 4.5)*	11.0

SPARKLING/CHAMPAGNE

	GLASS	BOTTLE
The Sandbar 'Kool Korner' Chardonnay Pinot Noir *(South East Australia) NV*	14.0	65.0
Petit Jete' (by Howard Park) *(Great Southern, WA) NV*		79.0
Mad Fish Prosecco *(Great Southern, WA) NV*	16.0	75.0
Howard Park Jete' Rose *(Great Southern, WA) NV*		81.0
Pommery Brut Royal *(Champagne, France) NV*		213.0

WINE - WHITE

	GLASS *150ml*	GLASS *250ml*	BOTTLE
The Sandbar 'Widgie' Semillon Sauvignon Blanc *(Great Southern, WA) '25*	13.5	22.0	63.0
Forest Hill 'Highbury Fields' Sauvignon Blanc *(Great Southern, WA) '25*			73.0
Higher Plane 'Led Astray' Sauvignon Blanc *(Margaret River, WA) '25*	15.5	25.5	73.0
Stella Bella Semillon Sauvignon Blanc *(Margaret River, WA) '25*	15.5	25.5	73.0
James Kalleske 'Short Stories' Pinot Gris *(Mount Benson, SA) '23*			73.0
Vinaceous 'Sirenya' Pinot Grigio *(Great Southern, WA) '25*	15.5	25.5	73.0
Rockcliffe 'Third Reef' Riesling *(Great Southern, WA) '21*			75.0
Lange Estate 'Providence Road' Riesling *(Frankland River, WA) '25 (VF)*			75.0
Silkwood 'Bowers' Autumn Riesling (sweet) *(Pemberton, WA) '25*	15.5	25.5	73.0
Silkwood 'Walcott' Chardonnay *(Pemberton, WA) '20*			77.0
Picardy Chardonnay *(Pemberton, WA) '24*			179.0
Warner Glen Estate Chardonnay *(Margaret River, WA) '24*			79.0
Howard Park 'Miamup' Chardonnay *(Margaret River, WA) '25*	16.5	27.0	79.0
Fire Gully Chardonnay *(Margaret River, WA) '25*			121.0
Xanadu 'Black Label' Chardonnay *(Margaret River, WA) '24*			117.0
Moss Wood 'Ribbon Vale' Chardonnay *(Margaret River, WA) '24*			191.0
Flametree 'S.R.S.' Chardonnay *(Margaret River, WA) '23*			195.0
Pierro Chardonnay *(Margaret River, WA) '24*			291.0

(VF) – vegan friendly

DESSERT/FORTIFIED

	GLASS *(75ml)*	BOTTLE
Stormflower Botrytis SBS *(Margaret River, WA) 375ml '23*	14.5	63.0
Willespie Shiraz Liqueur *(Margaret River, WA) 750ml*	15.0	139.0

WINE - RED

	GLASS *150ml*	GLASS *250ml*	BOTTLE
The Sandbar 'Bodgie' Shiraz *(Great Southern, WA) '24*	13.5	22.0	63.0
Storm Bay Pinot Noir *(Tasmania) '25*			89.0
Moss Wood 'Autrement' Pinot Noir *(Margaret River, WA) '24*			189.0
Mt Trio Porongurup Pinot Noir *(Great Southern, WA) '25*	16.5	27.0	77.0
Amelia Park Cabernet Merlot *(Margaret River, WA) '24*	16.5	27.0	77.0
Swings & Roundabouts Cabernet Merlot *(Margaret River, WA) '25*			71.0
Vinaceous Malbec *(Frankland River, WA) '23*			75.0
Bekkers Syrah Grenache *(McLaren Vale, SA) '21*			241.0
Mount Mary 'Quintet' *(Yarra Valley, Vic) '22*			467.0
Howard Park 'Miamup' Cabernet Sauvignon *(Margaret River, WA) '24*	16.5	27.0	77.0
Stella Bella Cabernet Sauvignon *(Margaret River, WA) '23*	15.5	25.5	73.0
Fire Gully Reserve Cabernet Sauvignon *(Margaret River, WA) '20*			151.0
Hickinbotham 'Trueman' Cabernet Sauvignon *(McLaren Vale, SA) '16*			281.0
Forest Hill 'Highbury Fields' Shiraz *(Great Southern, WA) '23*			79.0
Hentley Farm 'Villain & Vixen' Shiraz *(Barossa Valley, SA) '24*	17.0	28.0	81.0
Mr Riggs 'JFR' Shiraz *(McLaren Vale, SA) '22*			131.0
Mitolo G.A.M. Shiraz *(McLaren Vale, SA) '17*			229.0
Kilikanoon 'Oracle' Shiraz *(Clare Valley, SA) '18*			229.0
Bethany 'First Village' Shiraz *(Barossa Valley, SA) '23*			83.0

WINE - ROSÈ

	GLASS *150ml*	GLASS *250ml*	BOTTLE
The Sandbar 'Snakepit' Rose *(Great Southern, WA) '25*	13.5	22.0	63.0
Marchand & Burch 'Villages' Rose *(Margaret River/Great Southern, WA) '26*	16.0	26.0	75.0

COCKTAILS

Sandbar Pimms Cup *(1 standard drink)* 13.0
(pimms, strawberry, orange, mint, lemonade & ginger ale)

SoLT Collins 23.0
(SoLT gin, limoncello, lemon juice, topped with soda water)

Spice Me Up 23.0
(urban jungle vodka, allspice & orange syrup, cold brew coffee)

Perfect Pear 24.0
(wild turkey bourbon, disaronno, roasted pear & cinnamon purée, lemon juice)

Thyme & Tide 23.0
(avosh gin, dry vermouth, thyme syrup, shiraz & blackberry reduction, lemon juice)

Matcha Made In Heaven *(awarded WA's Best Cocktail '25)* 24.0
(SoLT signature gin, midori, matcha, lemon, sugar syrup, foam, cucumber & flower garnish)

Don Ruby *(awarded WA's Best Cocktail '26)* 25.0
(don julio tequila, dry vermouth, rhubarb syrup & shrub, lime juice, fresh blood orange juice)

Fashionable Piña 24.0
(mt gay rum, pineapple syrup, aromatic bitters)

Mango Fandango 23.0
(lula rum, mango liqueur, lula coconut rum, mango, pineapple, lime juice, sugar syrup)

PITCHERS

The Ginger Upshot 49.0
(whipper snapper upshot whisky, CBCo ginger beer, blueberry monin, rhubarb bitters, orange bitters, lemon juice, topped with soda water, mint leaves, fresh lime)

Pimms Jug 49.0
(pimms, cointreau, ginger ale, lemonade, fresh fruits)

NON/LOW-ALC

BEER

Coopers Zero *(SA, <0.5)*	9.0
Easy Tiger can *(Baldivis, 0.5)*	8.5
Gage Roads Yeah Buoy can *(Palmyra, less than 0.5%)*	9.0

NON-ALCOHOLIC COCKTAILS

Spicy Pineapple Nagarita 19.0
(barnes & brown tequila, homemade pineapple syrup, chilli & lime juice)

Amalfi Spritz 19.0
(barnes & brown aperitif, soda, tonic, orange garnish)

Salted Agave Espresso Martini 16.0
(Cold brew, salted agave syrup, wonderfoam)

Berry Bramble 19.0
(barnes & brown gin, homemade berry syrup, lemon)